

1 **WHAT IS CLAIMED IS:**

2 1. A method for manufacturing a multicolored three-dimensional candy
3 comprising:

4 heating materials comprising heating individual raw materials until the
5 individual raw materials become liquids;

6 mixing pigments with the liquid materials comprising mixing desired
7 pigment with the individual liquid raw materials;

8 injecting the mixed materials into a mold comprising uses an injector to

9 inject a specific material into a desired part of the mold and injecting other

10 liquid materials into other areas after the injected materials solidify, wherein

11 the mold is pliable and has different deep and shallow areas

12 separated by division walls and manufactured of plastic material; and

13 the injector has

14 a nozzle; and

15 a compressor having an air filtration apparatus;

16 adding a supplementary material to the mold comprising depositing

17 supplementary material on the solidified materials to securely bond the

18 solidified materials in the different areas;

19 cooling to form a product comprising controlling the raw materials and

20 the supplementary material to a suitable temperature by carrying out the

21 cooling step to formed the product; and

22 releasing the product from the mold comprising separating the product

23 from the mold.

24 2. The method as claimed in claim 1, wherein the candy is

1 manufactured from solid maltose and granulated sugar,
2 the step of heating materials heats the materials to a temperature of
3 140°C to 150°C to convert the solid maltose and granulated sugar to a liquid;
4 and
5 the step of cooling to form a product passes the product in the mold
6 through a freezer tunnel that has three distinct temperature areas respectively at
7 3°C, 10°C and 17°C.

8 3. The method as claimed in claim 1, wherein the candy is
9 manufactured from chocolate,
10 the step of heating materials heats the chocolate to a temperature of
11 45°C to liquefy the chocolate and then the liquid material is decreased to a
12 temperature of 38°C in a mixer; and
13 the step of adding an supplementary material to the mold deposits
14 supplementary chocolate material on the solidified materials to hold the
15 solidified materials in adjacent areas and using a temperature regulator to hold
16 the supplementary chocolate materials at a specific temperature to enhance
17 bonding between the materials.

18 4. The method as claimed in claim 3, wherein the supplementary
19 chocolate material is compound chocolate;
20 the temperature regulator maintains the compound chocolate to a
21 temperature of 38°C; and
22 the step of cooling to form a product uses a freezer tunnel that has three
23 temperature areas respectively at 3°C, 10°C and 17°C.

24 5. The method as claimed in claim 3, wherein the supplementary

1 chocolate material is real chocolate;
2 the temperature regulator maintains the real chocolate to a temperature
3 at 28.5°C; and
4 the step of cooling to form a product uses a freezer tunnel that has three
5 temperature areas respectively at 18°C, 10°C and 13°C.
6 6. A multicolored three-dimensional candy comprising:
7 an upper layer having
8 areas with different depths, contours, shapes and colors
9 manufactured by raw materials; and
10 multiple gaps respectively between adjacent areas; and
11 a lower layer bonded to the upper layer and manufactured from a
12 supplementary material.